

CLAIMS

- [1] A coffee composition having a hydroxyhydroquinone content of from 0 to 0.00005 wt.%.
- [2] A coffee composition, characterized in that in the analysis by high performance liquid chromatography, the composition has no substantial peak within a range of a relative retention time from 0.54 to 0.61 with respect to gallic acid used as a reference substance.
- [3] A soluble coffee composition having a hydroxyhydroquinone content of from 0 to 0.001 wt.%.
- [4] A packaged beverage having, filled therein, a coffee composition having a hydroxyhydroquinone content of from 0 to 0.00005 wt.%.
- [5] A packaged beverage having a coffee composition filled therein, characterized in that in the analysis by high performance liquid chromatography, the composition has no substantial peak within a range of a relative retention time of from 0.54 to 0.61 with respect to gallic acid used as a reference substance.
- [6] A process for preparing the coffee composition as claimed in Claim 1 or 2, which comprises treating an extract of roasted coffee beans with activated carbon.
- [7] The process according to Claim 6, wherein the activated carbon is obtained by activation by the zinc chloride method or steam activation method.

[8] A process for preparing the soluble coffee composition as claimed in Claim 3, which comprises treating an extract of roasted coffee beans with activated carbon to yield a coffee composition and spray drying or freeze drying the resulting coffee composition.